

# SEEBERG 1<sup>er</sup> RIESLING KAMPTAL DAC 2020

# WESZELI

## THE SITE

The Seeberg lies directly across from the Heiligenstein. In both vineyard sites there is, almost without exception, Riesling. There may be only about one kilometer between their terraces, yet the two are as far apart in geological and sensory terms than as if they were in different hemispheres.

The vines on the Seeberg are south-facing. There is no lack of light and sun here, yet the harvest is usually late in the season. This is a result of the continuously blowing north wind, which provides a cooling counterpoint in the vineyards and keeps the acidity and tension high in the grapes.

## THE GROUND

The desert sandstone that dominates the Heiligenstein today is no longer found in the Seeberg; instead, there is garnet mica schist, some of which is permeated by amphibole-rich veins. The subsoil is crumbly and porous, allowing the vines to root deeply and obtain their nutrients and minerals from the depths of the hill.

## THE VINEYARD

I like being on the Seeberg. Up on the plateau, at over 300 meters, where the summer sun shines from early morning until late in the evening. Here is where the continuously blowing wind has the last word. I like the vines that are deeply rooted in the soil – they're even older than me.

Cultivating the vineyards is somewhat easier on the Seeberg than on the Heiligenstein or Steinmassl. The soils here are deeper and, due to their advanced age, the vines find their natural balance more easily. The intense sunlight, however, requires careful canopy management and a perfectly executed harvest time, when there's an optimal balance of sugar and acidity.

## THE TASTE

The Seeberg represents balance and harmony. It always appears a little softer and rounder than our other single-vineyard Rieslings, yet – thanks to the fresh winds on the plateau – it also possesses structure and freshness. This was also the case in 2020. Beyond its full-bodied yet taut texture, this year's wine impresses with noticeable spice, prominent minerality, vineyard peach notes, and a slightly smoky undertone that also carries over to the palate. The finish is balanced, fruity, and crystal-clear.

## THE FACTS

**ORIGIN:** Kamptal  
**GRAPE VARIETY:** Riesling  
**VINES PLANTED:** 1966  
**CULTIVATION:** organic  
**GRAPES HAND-PICKED:** 8.10.2020  
**MACERATION:** 48 h cold maceration  
**PRESSING:** 1 bar, 2 hours  
**ALCOHOLIC FERMENTATION:** spontaneous  
| wilde Hefen  
**MALOLACTIC FERMENTATION (BSA):** yes  
**MATURATION:** 32 months on the fine lees  
in big oak barrels  
**BOTTLING DATE:** 18.07.2023  
**RELEASE:** 09/2025  
**ALCOHOL:** 12,5%  
**RESIDUAL SUGAR:** 1,0 g/l  
**ACIDITY:** 6,0 g/l  
**CONTAINER CLOSURE:** natural cork  
**DRINKING TEMPERATURE:** 12-14°C  
**GLASS TYPE:** Burgundy glass  
**PAIRS WELL:** Mushrooms, pasta in saffron, wildfowl, duck, grilled fish  
**VEGAN**  
**CERTIFIED ORGANIC**



## WESZELI

*Turning grapes into wine is a great privilege.*

*Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.*